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Attorney Docket No. GC791-3-US
Serial No. 10/798,549

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APR 25 2007

Amendment to the Claims

1. **(currently amended)** A method for making an isomalto-oligosaccharide grain composition said method comprising:
 - (a) contacting a ungelatinized grain containing a starch with a maltogenic enzyme and a starch liquefying enzyme to produce maltose;
 - (b) contacting said maltose with a transglucosidic enzyme, wherein said steps (a) and step (b) occur at a temperature less than or at a starch gelatinization temperature; and
 - (c) obtaining a grain composition having an enzymatically produced isomalto-oligosaccharide, wherein said oligosaccharide is obtained from ~~derived from~~ said grain.
2. **(original)** The method according to claim 1, wherein said steps (a) and (b) occur concurrently.
3. **(original)** The method according to claim 1, further comprising the step of drying said grain composition.
4. **(original)** The method according to claim 1, wherein said grain is selected from the group consisting of wheat, rye, barley, and malt.
5. **(original)** The method according to claim 1, wherein said grain is selected from the group consisting of millet, sorghum and rice.
6. **(original)** The method according to claim 1, wherein said maltogenic enzyme is a beta amylase.
7. **(original)** The method according to claim 1, wherein said maltogenic enzyme is endogenous to said grain.
8. **(original)** The method according to claim 1, wherein said starch liquefying enzyme is an alpha amylase derived from a Bacillus.

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9. (original) The method according to claim 8, wherein said starch liquefying enzyme is derived from *Bacillus licheniformis* or *Bacillus stearothermophilus*.
10. (original) The method according to claim 1, wherein said transglucosidic enzyme is a transglucosidase.
11. (currently amended) The method according to claim 10, wherein said transglucosidase is ~~derived~~ obtained from *Aspergillus*.
12. (original) The method according to claim 11, wherein said *Aspergillus* is *Aspergillus niger*.
- 13-17 (cancelled)
18. (new) A method according to claim 1, wherein said isomalto-oligosaccharide is further purified.
19. (new) The method of claim 1, wherein said isomalto-oligosaccharide is used as a food additive.
20. (new) The method of claim 1, wherein said isomalto-oligosaccharide is used in a flour composition.
21. (new) The method of claim 1, wherein said isomalto-oligosaccharide is used in an oral rehydration solution.
22. (new) The method of claim 1, wherein said temperature less than or at a starch gelatinization temperature is from about 50°C to 100°C.
23. (new) The method of claim 1, wherein said temperature less than or at a starch gelatinization temperature is from about 60°C to 80°C.

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